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## ABSTRACT

To assist the learner of English as a second language in dealing with the purchase of ready-cooked food, a series of dialogues, comprehension questions, readings, and points of discussion are presented. The text is illustrated. (JB)

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# STUDENT LESSON #14

## THE RESTAURANT

English for Living

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## OBJECTIVES

When you finish this module you will be able to:

1. Read and understand a menu.
2. Order a meal and talk to the waitress or waiter.
3. Give the waitress or waiter the right tip.

## SITUATION SETTER

If you like to go out to eat, many restaurants serve American as well as foreign foods. Restaurant prices are very different. Some restaurants are expensive; others are inexpensive. Ask your friends about good places to eat. Here is information about restaurants and menus.

## INTRODUCTION TO THE MENU

Menus are different in every restaurant. Here are some words that are often used on menus:

**appetizer**—something to eat before the main part of the meal.

**salad**—a salad is made with fruit or cold vegetables, and sometimes with macaroni or potatoes.

**salad dressing**—something to put on a salad.

**entree**—the main part of the meal.

**beverage**—something to drink.

**dessert**—something sweet to eat after the meal.

**boiled**—something cooked in water.

**fried**—something cooked in oil.

**broiled, baked, roasted**—ways of cooking in the oven, in dry heat.

**cocktail**—an alcoholic drink usually served before dinner.

# GOLDEN FLAME RESTAURANT

## MENU

### APPETIZERS

Shrimp Cocktail	2.75
Clams on a Half Shell	2.25
Fruit Cup	.75
Tomato Juice	.50
French Onion Soup—cup	1.00
French Onion Soup—bowl	1.75
Soup of the Day—cup	.50
Soup of the Day—bowl	.75

### ENTREES

Broiled Sirloin Steak	6.50
Roast Prime Rib of Beef	6.75
Broiled Pork Chops (2)	5.75
Fried Chicken	5.25
Fried Shrimp	5.20
Baked Flounder	5.50
Boiled Lobster	8.50

Entrees include potato, and vegetable or salad.

### HOT SANDWICHES

Steak Sandwich and French Fries	3.25
Hamburger and Potato Chips	1.50
Hot Roast Beef Sandwich	3.50

Potatoes: French Fried, Baked, Mashed.  
Vegetables: Green Beans, Spinach, Peas.

### COLD SANDWICHES

Tuna Fish Salad	1.00
Ham and Cheese	1.25
Roast Beef	1.75
Sliced Turkey	1.25

### DESSERTS

Chocolate Layer Cake	1.25
Cherry Cheese Cake	1.75
Apple Pie	1.25
Blueberry Pie	1.50
Ice Cream or Sherbert	.75
Jello with Whipped Cream	.50

### SALADS

Tossed Salad	1.00
Potato Salad	.75
Cole Slaw	.50
Chef's Salad	2.50
Macaroni Salad	.75

### BEVERAGES

Coffee or Sanka	.25
Hot Tea	.25
Milk	.35
Soft Drinks	.25 and .35

## COMPREHENSION QUESTIONS

1. What things come with the entree?
2. What kinds of potatoes can you choose?
3. What kinds of vegetables can you choose?
4. How much is the sirloin steak dinner?
5. What is the most expensive entree on the menu?
6. What is the least expensive entree on the menu?

## POINTS FOR DISCUSSION

1. What do you think about the prices on this menu?
2. Are these prices more expensive than restaurant prices in your country? Give examples.
3. Did you often eat in restaurants in your country? When?

## **SITUATION**

## **CONTEXT**

When you go to an expensive restaurant, it's a good idea to make a reservation before you go. When you make a reservation, a table is saved for you and you don't have to wait.

## **DIALOG: MAKING A RESERVATION**

Sergio is calling the Golden Flame Restaurant to make a reservation for dinner.

**Voice:** Golden Flame Restaurant.

**Sergio:** I'd like to make a dinner reservation for 4 people for 7:00 tonight.

**Voice:** What's the last name, please?

**Sergio:** Viscusi, spelled V-I-S-C-U-S-I.

**Voice:** Thank you.

## **COMPREHENSION QUESTIONS**

1. What is the reason for this call?
2. Where does Sergio call?
3. When is the reservation for?
4. What information does he give?

## **DISCUSSION QUESTIONS**

1. What is a reservation?
2. Why do you have to make a reservation?
3. Do you need a reservation in every restaurant?

## **BACKGROUND TO THE DIALOG**

Sergio, his wife Donatella, and their children are at the Golden Flame Restaurant for dinner. The hostess has just brought them to their table. She has given them the menus. They are reading the menu and trying to decide what to order. The waitress is at their table. She is going to take their order.



#### DIALOG

**Waitress:** Good evening. Would you like a cocktail before dinner?

**Sergio:** No, thank you.

**Waitress:** Would you like to order?

**Sergio:** We're not quite ready yet. We need some more time.

**Waitress:** Certainly.

Five minutes later, Sergio signals the waitress by raising his index finger.

**Waitress:** Are you ready to order?

**Sergio:** Yes, we are. Donatella?

**Donatella:** I'd like the broiled sirloin steak, please.

**Waitress:** How would you like your steak done?

**Donatella:** Rare.

**Waitress:** What kind of potatoes would you like? We have french fries and baked potatoes.

**Donatella:** I'd like french fries.

**Waitress:** Would you like a vegetable or a salad?

**Donatella:** I'd like a salad.

**Waitress:** What kind of salad dressing would you like?

**Donatella:** What kind do you have?

**Waitress:** French, Russian, and Italian.

**Donatella:** I'll have Italian.

**Waitress:** O.K. Thank you. And you, sir?

### COMPREHENSION QUESTIONS

1. What does the hostess give to Sergio and Donatella?
2. How do they find out what they can order?
3. Who takes their order?
4. What is the first thing the waitress asks them?
5. Are they ready to order?
6. What does Sergio do when he is ready to order?
7. Who orders first?
8. What is Donatella going to have for dinner?
9. What kind of salad dressing is she going to have?
10. How does she want her steak done?

### POINTS FOR DISCUSSION

1. How did Sergio signal the waitress? How do you signal a waitress in your country?
2. In some countries restaurants put menus in the window so you will know how expensive the food is and what is on the menu. In the United States, most restaurants don't do this. What do restaurants do in your country?
3. What are some of the problems people have when they go to a restaurant?

**MICROCONVERSATION 1:** Practice this conversation with another student.  
Look at the menu to find your answer.

Student A: Would you like an appetizer?  
a dessert?  
a beverage?  
a vegetable?  
a salad?

Student B: Yes, I would.  
No, I wouldn't.

Student A: What kind of appetizer would you like?

Student B: I'd like \_\_\_\_\_.

## READING

When you order certain kinds of meat, such as steak, roast beef or hamburger, the waitress will ask you how you want your meat. You should answer with either "rare," "medium," or "well-done."

Rare: The meat is very red in the center.

Medium: The meat is pink in the center.

Well-done: The meat is brown all the way through. It is cooked longer than others.

**MICROCONVERSATION 2:** Practice this conversation with another student.

Student A: How do you want your steak done?  
like your hamburger?  
like your roast beef?

Student B: I want it rare.  
like it medium.  
like it well-done.

If you order coffee or tea the waitress will probably ask you how you like your coffee or tea.

**MICROCONVERSATION 3:** Practice this conversation with another student.

Student A: How would you like your coffee?

Student B: I'd like it black.  
with cream.  
with milk and sugar.  
with sugar.



**MICROCONVERSATION 4: Practice this conversation with another student.  
Look at a menu to find your answer.**

**Student A:** What kinds of desserts do you have?

potatoes  
vegetables  
soups  
salad dressings

**Student B:** We have \_\_\_\_\_.

**MICROCONVERSATION 5**

Sergio wants some more water. He signals the waitress and she comes over to his table.

**Sergio:** Could I have some more water, please?

butter,  
bread,  
cream,  
sugar,  
coffee,

**Waitress:** Certainly.

**DIALOG AND READING: PAYING THE CHECK**

**Waitress:** Can I get you anything else?

**Sergio:** No, thank you. May we have the check, please?

**Waitress:** Certainly.

The waitress gives Sergio the check. Sergio pays the check and leaves a tip. The amount of the tip should be about 15 percent of the total bill. The tip should be left on the table when you leave.

Here is Sergio's check:

GOLDEN FLAME Restaurant	
1 Sir. St.*	6.50
1 Fr Chick	5.25
1 ap pie	1.25
1 choc cake	1.25
2 cof.	.50
<del>\$15.78</del>	SUB-TOTAL 14.75
90125	TAX 1.03
	TOTAL 15.78

### COMPREHENSION QUESTIONS

1. How much is the tax?
2. What is the total amount of the check?
3. How much of a tip do you think Sergio should leave?

### SKILLS

1. If your check is \$24.90, how much of a tip should you leave?
2. If your check is \$50.14, how much of a tip should you leave?

\* sir.st.—sirloin steak      ap.pie—apple pie  
fr.chick.—fried chicken      choc. cake—chocolate cake  
cof.—coffee

## READING: FAST-FOOD RESTAURANTS

If you are in a hurry, you can go to a fast-food restaurant. Such restaurants don't have many kinds of food on their menu. They are usually cheaper than restaurants where someone serves you. You can buy the food and take it out to eat somewhere else, or you can eat it there. Since there is no one to serve you, you don't leave a tip.



Cafeterias are another kind of self-service restaurant, but they have more kinds of food than fast-food restaurants. In cafeterias, there are no waiters or waitresses. You must serve yourself. You wait in line, and take a tray and silverware. The food is placed where you can see it. You choose what you want, pay for it, and then take it to your table. Since cafeterias are self-service, it is not necessary to tip.



## POINTS FOR DISCUSSION

1. Have you ever been to McDonald's? What do you like about this kind of restaurant?
2. What are some things on their menu?
3. Are there restaurants like this in your country? Tell about them.
4. Have you ever eaten in a cafeteria? What did you have?
5. Is there a cafeteria where you go to school? Do you like the food?
6. Are there any foreign restaurants near here? What kinds?
7. What kinds of foreign foods do people eat in your country?
8. Do you go out to eat often? If so, what type of restaurant do you like? Tell us about the last time you ate out.
9. What is a good, inexpensive restaurant near here?
10. What restaurant do people go to when they want to celebrate a birthday or other special day? Can you tell the group where it is?